INSTALLATION AND OPERATING INSTRUCTIONS

Gas Griddles

MODELS: GGT-24H & GGT-36H
WITH SNAP ACTION THERMOSTAT

PRODUCT MANUAL

Safety Instructions
Installation Instructions
Operation Instructions
Maintenance Instructions
Replacement Parts List
Warranty/Service Information

(US & Canadian units are convertible and are assembled for Natural Gas)
(European units are not convertible & assembled for the appropriate gas)

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

Model Number	Serial Number	Date Purchased
____________	____________	____________

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING: Improper installation, operation, service or maintenance can cause property damage, injury or death. Read and understand these instructions thoroughly before positioning, installing, maintaining or servicing this equipment.

GAS-FIRED UL LISTED

CLASSIFIED UL EPH
ANSI/NSF 4

P/N 88060-25 2/06

APW WYOTT Foodservice Equipment Company
P.O. Box 1829
Cheyenne, WY 82003
+1 (307) 634-5801 Phone
+1 (307) 637-8071 Fax
+1 (800) 752-0863 Toll Free

Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instructions.
If you have questions concerning the installation, operation, maintenance or service of this product, write Technical Service Department APW Wyott Foodservice Equipment Company, P.O. Box 1829, Cheyenne, WY 82003.

1. SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation is fully trained and is aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

Shut off gas flow through the appliance before cleaning or servicing unit.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows.

DANGER: This symbol warns of imminent hazard which will result in serious injury or death.

WARNING: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.

CAUTION: This symbol refers to a potential hazard or unsafe practice, which may result in minor or moderate injury or product or property damage.

NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous.

GENERAL INFORMATION

THIS MANUAL SHOULD BE RETAINED FOR FUTURE REFERENCE

CAUTION: These models are designed, built, and sold for commercial use. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

WARNING: A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact APW Wyott.

WARNING: Install per the spacing requirements listed in the installation section of this manual. We strongly recommend having a competent professional install the equipment. A licensed electrician should make the electrical connections and connect power to the unit. Local codes should always be used when connecting these units to electrical power. In the absence of local codes, use the latest version of the National Electrical Code.

WARNING: A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact APW Wyott.

WARNING: An earthing cable must connect the appliance to all other units in the complete installation and from there to an independent earth connection.

NOTICE: This product is intended for commercial use only. Not for household use.

WARNING: SHOCK HAZARD: Do not open any panels that require the use of tools.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

NOTICE: The unit, when installed, must be electrically grounded and comply with local codes, or, in the absence of local codes, with the national electrical code ANSI/NFPA70-latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1982 General Requirements-Canadian Electrical Code Part II, 109-M1981-Commercial Cooking Appliances.

NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.

WARNING: For your safety do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Keep the area free and clear of combustibles. (See ANZI Z83.14B, 1991)

NOTICE: Instructions to be followed if anyone smells gas should be posted in a prominent place. These may be obtained from the gas supplier.

GAS PRESSURE

The appliance and it's individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45 kPa).

The appliance must be isolated from the gas supply piping system by closing it's individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45 kPa).

Congratulations on your purchase of APW Wyott commercial cooking or refrigeration equipment. APW Wyott takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

TABLE OF CONTENTS:

LOCATION OF DATA PLATE
The data plate is located on the back side of the front panel.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE
All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instruction.

If you have questions concerning the installation, operation, maintenance or service of this product, write Technical Service Department APW Wyott Foodservice Equipment Company, P.O. Box 1829, Cheyenne,

2. GENERAL INSTALLATION INSTRUCTIONS:

Ensure gas supply and gas type, as shown on unit nameplate agree.

Unit installation must conform with the National Fuel Gas Code, ANSI Z223.1-1996, the National Gas Installation Code, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2 as applicable and in accordance with local codes.

Screw legs into the permanently fastened nuts on the four corners of the unit and tighten by hand. Level the unit by turning the adjustment screw at the bottom of each leg. Do not slide unit with legs mounted, lift if necessary to move unit.

Pipe gas supply to unit.

Pipe threading compound must be resistant to the action of liquefied petroleum gases.
These units are suitable for installation on noncombustible surfaces only.

Caution: DO NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution before operating unit.

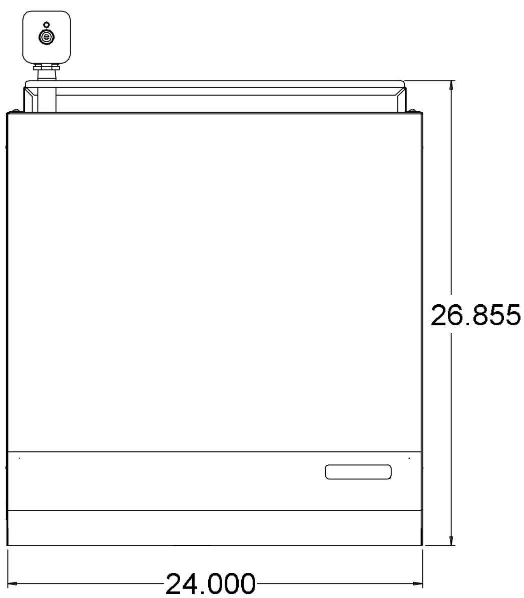
NOTICE: This appliance must be installed by a competent person in accordance with the rules in force. In the U.K. Corgi registered installers (including the regions of British Gas) undertake to work to safe and satisfactory standards. This appliance must be installed in accordance with the current Gas Safety (Installation and Use) Regulations and the relevant Building Regulations / IEE Regulations. Detailed recommendations are contained in the British Standard Codes Of Practice BS 6172, BS 5440:Part 2 and BS 6891.

3. SPECIFICATIONS

NONCOMBUSTIBLE CLEARANCES	
Sides	Rear
1”	6”

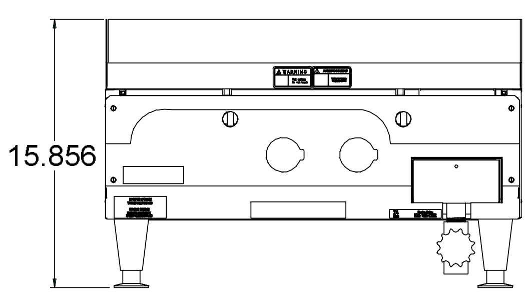
Model	Width In. (mm)	Depth In. (mm)	Height In. (mm)	Number of Burners	BTU/kw Per Burner	Total BTU/kw Hour	W.C. In. (mbar)
GGT-24	24 (610)	26.855 (682)	15.856 (403)	2	25,000/7.3	50,000/14.6	6/10 (15/25)
GGT-36	36 (915)	26.855 (682)	15.856 (403)	3	37,500/11	75,000/22	6/10 (15/25)

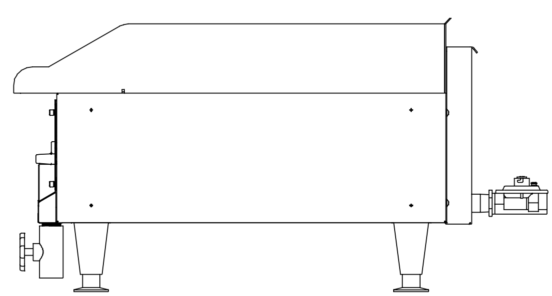
GGT-24H SPECIFICATIONS



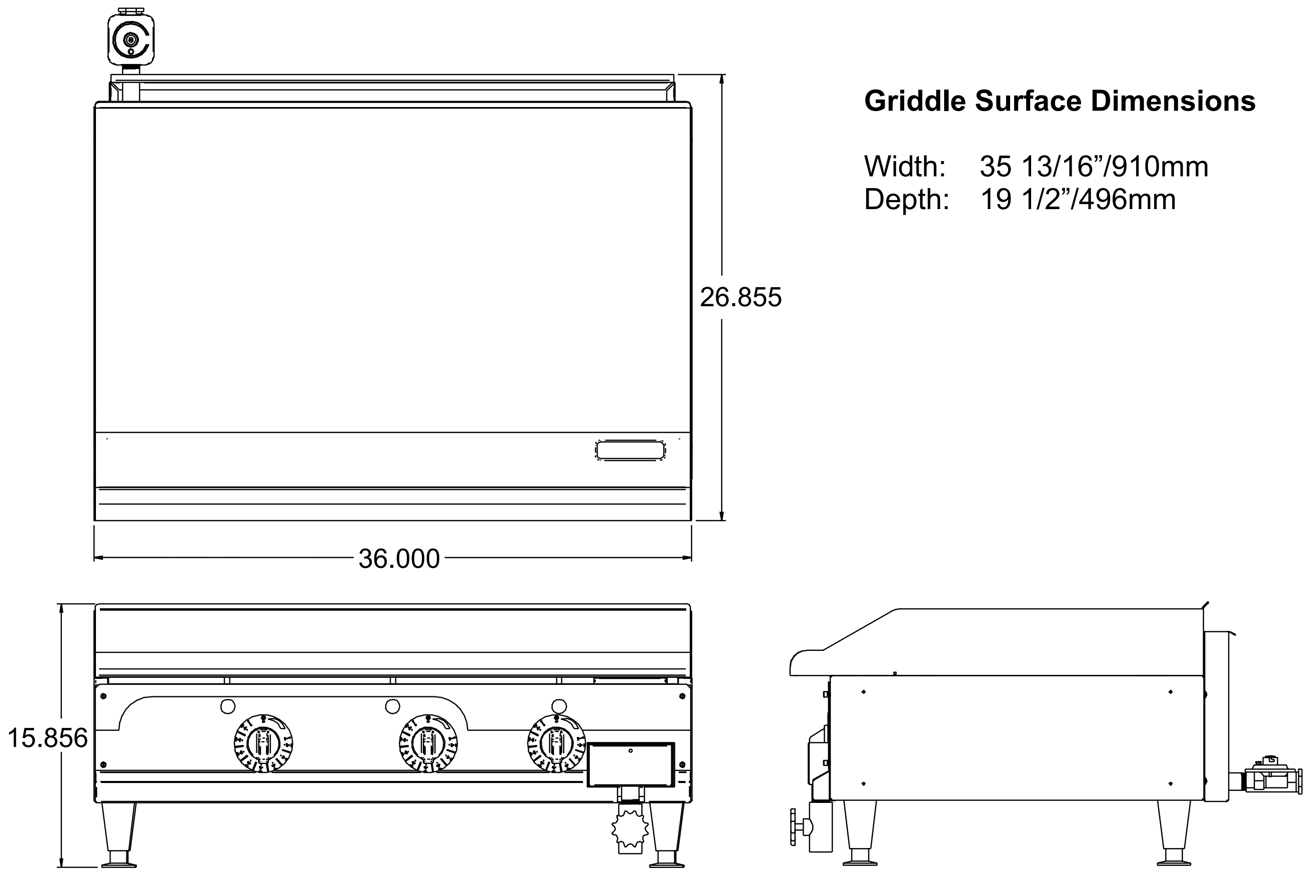
Griddle Surface Dimensions

Width: 23 13/16”/605mm
Depth: 19 1/2”/496mm





GGT-36H SPECIFICATIONS



Griddle Surface Dimensions

Width: 35 13/16”/910mm
Depth: 19 1/2”/496mm

4. LIGHTING INSTRUCTIONS

Lighting Instructions

GGT Griddles are furnished with either a pilot safety valve or a standing pilot (not available in the European Community). Please follow the instructions for your unit.

Pilot Safety Valve Lighting Instructions

1 Turn on main gas supply to unit, on-off valve located behind the unit (not supplied with unit).
2 Turn the burner control knobs to "OFF" position. Open the front panel and wait at least 5 minutes to allow any gas which may have accumulated in the firebox compartment to escape.
3 Depress red button on the pilot safety valve and light through observation hole in firebox. Keep red button on pilot safety depressed for at least 1 minute after pilot has lit. If pilot does not light, repeat this step.
4 To adjust the pilot flame, rotate knob next to the red button. Turning the knob clockwise increases the pilot flame. A properly sized pilot should be 1/2" to 3/4" long (12/19 mm).

Standing Pilot Lighting Instructions (Not Available in the European Community)

The pilot lights on the griddles have been set at the factory. A screwdriver maybe required for the first lighting to adjust the flame for your elevation.

1 Turn off the manual shut off valve and wait 5 minutes to clear the gas.
2 Turn all knobs to the "OFF" position.
3 Remove the grease drawer and front panel for easy access.
4 Turn the manual shut off valve on.
5 Hold an ignition source (match) at the pilot tube. When the flame is established, remove the ignition source.

6 Turn the burner knobs to "HI". If the burner does not ignite, promptly open the pilot valve more. If the pilot flame appears larger than necessary, turn it down and reset burner ignition. The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the knobs are turned to "HI".

7 Replace the front panel and grease drawer.

Lighting Main Burner:

Since the burner is lit from constantly burning pilot, turn knob to “HI” to put the unit in operation; then adjust to any desired position between “LO” and “HI”.

Main Burner Air Supply:

For efficient burner operation, a proper balance of gas volume and primary air supply must be maintained which will result in complete combustion. Insufficient air supply results in a yellow streaming flame. Primary air supply is controlled by an air shutter on the burner.

Loosen the screws on the front of the burner, and adjust the air shutter to eliminate the yellow on the burner flame. Lock the air shutter in place by tightening the screws.

European Community:

If adjustment becomes necessary in the field, it should be done by a factory authorized and trained technician who should seal the screw after the adjustment to safeguard against unauthorized tampering by the end user.

All burners are lit from constantly burning pilots, turning the control valve as desired is all that is required to put the unit in service.

Do not permit fans to blow directly on the unit. Wherever possible, avoid open windows next to the unit’s sides or back. Avoid wall type fans which create air cross-currents within the room.
It is also necessary that sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmosphere will occur, adversely affecting operation and causing undesirable working conditions.

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.

All valves must be checked and lubricated periodically. Consult the authorized service representative in your area.

5. OPERATING INSTRUCTIONS

Season Griddle:

Heat to low temperature (300 - 350 F/150-180C) and pour on a small amount of cooking oil, about one ounce (30cc) per square foot of surface. Spread the oil over the entire griddle surface with a cloth to create a thin film. Wipe off any excess oil with a cloth. Repeat this procedure 2 to 3 times until the griddle has a slick, mirror-like surface.

Operation:

Turn the burners on about 15-20 minutes before cooking for preheating. Set the knobs to the desired flame height or temperature. Each thermostat will control the burner to bring that area of the plate up to the set temperature. If different temperature settings are to be used, adjoining areas should be set at progressively higher temperatures using the lowest temperatures on the outside burners. A uniform and systematic approach to the loading of the griddle will produce the most consistent product results.

6. CLEANING / MAINTENANCE

Initial Cleaning:

Prior to operating your new griddle, thoroughly wash the griddle surface and the exterior with a mild detergent or soap solution. Do not use abrasive cleaners since this might damage the cabinet finish. If the stainless steel surfaces become discolored, scrub by rubbing only in the direction of the finished grain.

Cleaning:

1 Always turn unit off and allow it to cool completely before cleaning. Clean thoroughly before first use.
2 After each use, clean the griddle with wire brush or flexible spatula.
3 Once a day, thoroughly clean splash back, sides and front. Remove the grease drawer, empty it and wash it out.
4 Once a week, clean the griddle surface thoroughly. If necessary, use a griddle stone, wire brush or steel wool on the surface. Rub with the grain of the metal while the griddle is still warm. A detergent may be used on the plate surface to help clean it; but, care must be taken to be sure the detergent is thoroughly removed. After removal of the detergent, the surface of the plate should then be covered with a thin film of oil to prevent rusting. Clean stainless surfaces with a damp cloth and polish with a soft dry cloth. To remove discoloration, use a non-abrasive cleaner. After each "weekly" cleaning, the griddle must be seasoned again. If the griddle usage is very high, the "weekly" cleaning procedures may be done more often than once a week.

CAUTION: Clean the regulator at least once a month. Make sure the vent opening is open and not blocked in any way. Failure to do so will cause variations in pressure. Your unit will not function as well and it could shorten the life of the product.

Extended Shutdown:

Turn the manual shutoff valve to "OFF"; (field installed valve not supplied by the manufacturer); turn all control knobs to the "OFF" position; and shut off the pilot flame by turning the adjustment on the pilot valve.

If the griddle is to be shut down for an extended period, put a heavy coat of grease over the griddle plate.

Service / Repair

NOTE: THIS APPLIANCE MUST ONLY BE SERVICED BY AN AUTHORIZED AGENT.

NOTE: Parts protected by the manufacturer or his agent are not to be adjusted by the installer unless the installer is an authorized service agent.

If you have any questions or problems contact your nearest APW Wyott Service Representative.

CONVERSION (Not Available in the European Community

Instructions are for conversion from Natural Gas to Propane (L.P.) on all models GGT.

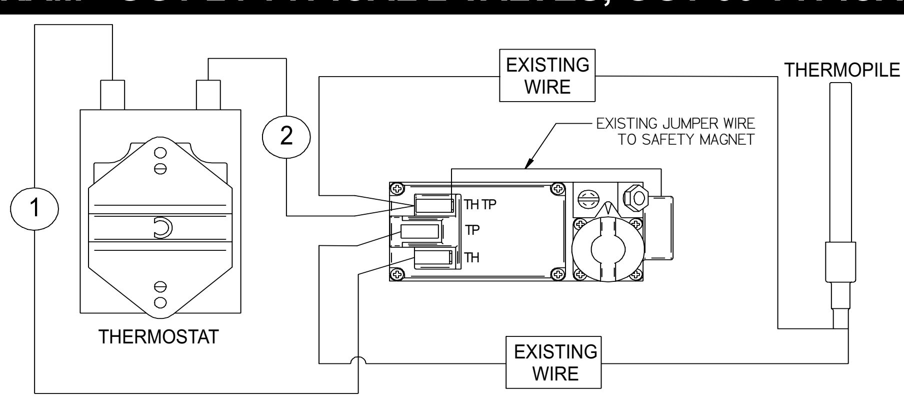
The conversion should be done before connecting the unit to the gas supply.

1 Remove the knobs and front panel.
2 Remove the supply tubes that go between the valves and the orifice fittings.
3 Remove the orifice fittings from the firebox. Change the orifices to the size recommended for propane (L.P.).
4 Replace the orifice fittings into the firebox.
5 Replace the supply tubes between the valves and the orifice fittings.
6 Replace the front panel, grease drawer and knobs.
7 Reverse plug in pressure regulator. The marking on the plug facing out should match gas supply.
8 Continue with the installation.

7. TROUBLESHOOTING GUIDE

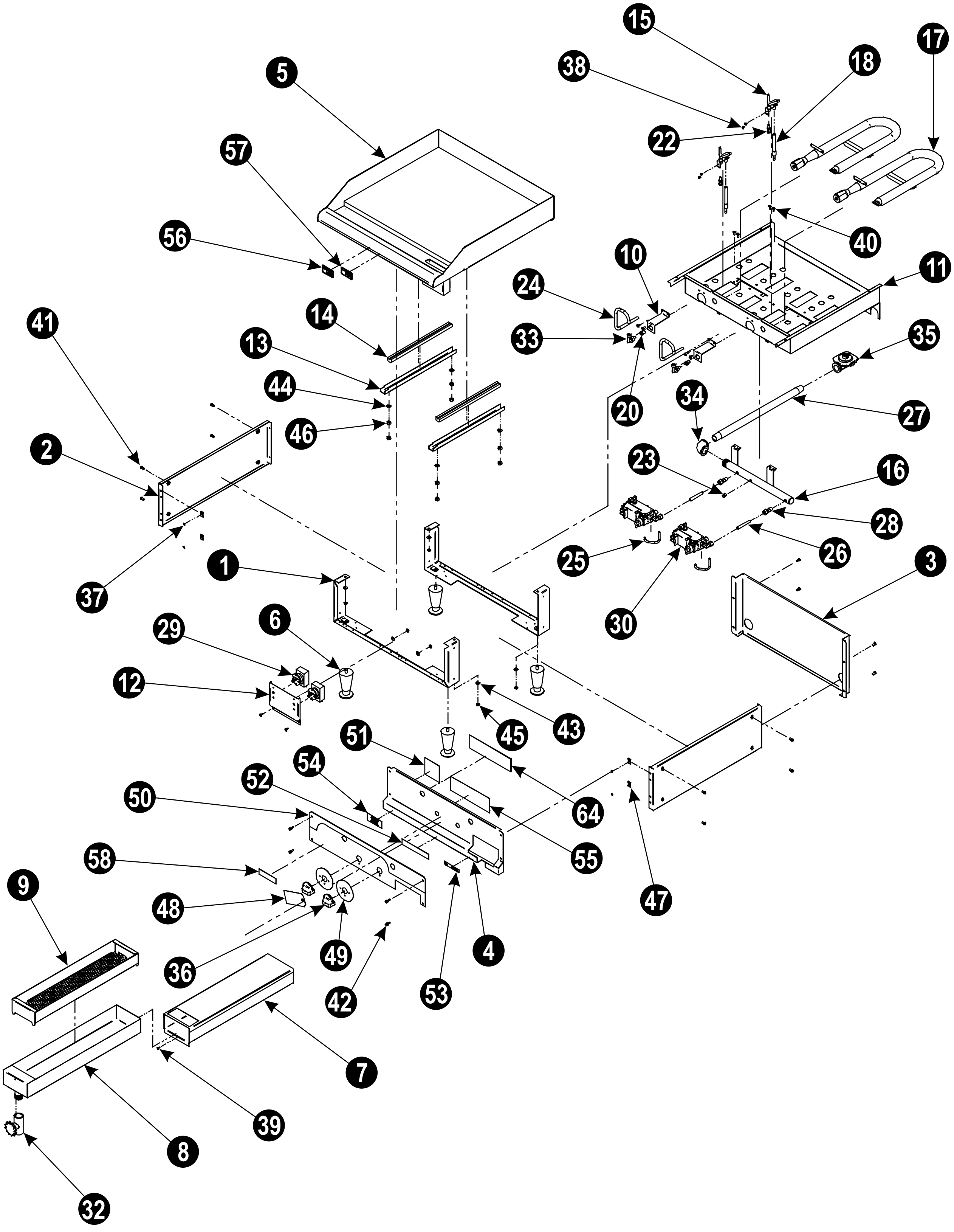
PROBLEM	POSSIBLE CAUSE
Heat does not come on when thermostat is turned on.	Thermostat is bad. Pilot burner not lit. Gas valve is bad.
Pilot burner will not light.	Obstructed pilot orifice. Pilot gas turned off at automatic pilot. Automatic pilot valve is bad.
Pilot burner will not stay lit.	Thermocouple is bad. Thermocouple is not hot enough. Obstructed or wrong size pilot orifice. Gas supply is not purged of air. Air is blowing pilot light out. Automatic pilot valve is bad.
Fat appears to smoke excessively.	Heat is set too high. Moisture in the food may be turning into steam.
Food sticks to griddle.	Heat is set too high. Griddle surface needs cleaning and/or seasoning. Surface under food may not have been covered with enough cooking oil.
Food burned around edges or contains dark specks.	Heat is set too high. Griddle surface needs cleaning and/or seasoning. Surface under food may not have been covered with enough cooking oil.
Food is undercooked inside.	Heat is set too high. Food may not have been cooked for long enough time.
Food tastes greasy or has objectionable off-flavor.	Food itself may have off flavor. Food may have been stored improperly before cooking. Too much griddle fat used. Heat is set too low.
Noticeable build-up of gum on griddle.	Heat is set too high Griddle surface needs cleaning and/or seasoning. Too much griddle fat used.

VALVE DIAGRAM GGT-24 TYPICAL 2 VALVES, GGT-36 TYPICAL 3 VALVES



8. PARTS LISTS & EXPLODED VIEWS

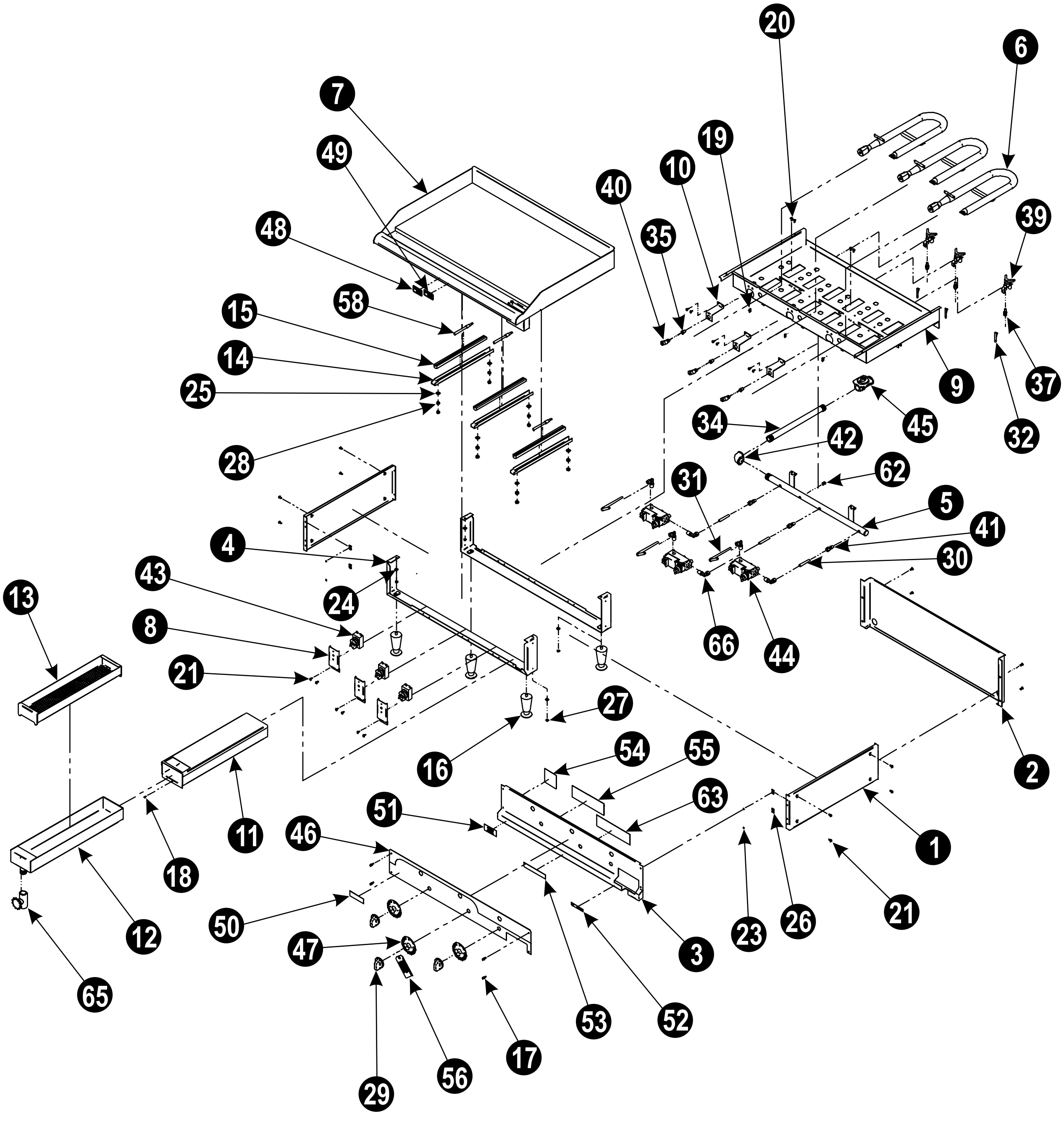
GGT-24 EXPLODED VIEW



GGT-24 PARTS LIST

ITEM	P/N	DESCRIPTION	QUAN	ITEM	P/N	DESCRIPTION	QUAN
1	21813114	SUPPORT, LEG -24H	2	34	2092611	ELBOW, 3/4 BLACK PIPE	1
2	21813313	SIDE PANEL, LH & RH	2	35	2066600	REGULATOR, CONVERTABLE	1
3	21814009	PANEL BACK WHG 24"	1	36	87056-20	KNOB, 2" DIA, .250" X .188"	2
4	21817707	FRONT PANEL	1	37	8196602	RETAINER	4
5	218149-12	WELDMENT, GRIDDLE WHG	1	38	81320-00	8-32 X 1/4 TR HD	4
6	8632000	LEG, 4"	4	39	81300-00	8-32 X 3/8 TYPE T	1
7	218149-10	GREASE, SLIDE	1	40	81759-00	10-32 X 1/2 TR HD	10
8	218140-14	GREASE, DRAWER	1	41	8170700	SCREW, TAPPING, 10-32 X 1/2, S/S	12
9	218149-02	WELDMENT DRIP PAN INSERT	1	42	3100724	CAPTIVE SCRW, QK OPEN	4
10	21814019	BRACKET, ORIFICE	2	43	8507200	FLAT WASHER 3/16	6
11	21814011	FIREBOX, WHG -24H	1	44	85093-00	WASHER, FLAT, SAE, 5/16	4
12	218140-17	T-STAT MOUNT	1	45	8417100	NUT, HEX, KEPS 10-32	6
13	21723090	COVER, THERMOSTAT BULB	2	46	84362-00	HEX NUT 5/16-18	8
14	1018064	INSULATION, THERMOSTAT BULB	2	47	8196601	NUT, U-TYPE	4
15	2092800	PILOT, BROILER	2	48	8837190	TAG, ORIFICE LOCATION	1
16	21814911	WELDMENT, MANIFOLD, WHG -24H	1	49	87055-17	DIAL PLATE, ELECTRIC GRIDDLES	2
17	2065850	BURNER, U HI-PERFORMANCE	2	50	21817770	DECAL, PUNCHED, GGT & GGM -24	1
18	1473400	THERMOPILE	2	51	8861000	LABEL, SPEC	1
19*	2066854	ORFICE, #54	2	52	8837129	LABEL, INSTR.-LOCATION	1
20	2066844	ORFICE, #44	2	53	8832600	LABEL, SERVICE HOTLINE	1
21*	2092904	ORIFICE, PILOT L.P.	2	54	8825300	DECAL, LEG	1
22	2092903	PILOT NAT @ 6" W.C.	2	55	8837120	LABEL, ORIFICE SIZE	1
23	2092517	PLUG, 1/8 NPTM	1	56	43813103	LABEL, WRNG, HOT SURFC	1
24	21817744	TUBE, SUPPLY, BURNER	2	57	43813149	LABEL, WARNING HOT SURFACE (FRENCH)	1
25	21817743	TUBE, SUPPLY VALVE TO ORIFICE, GGM	2	58	8830100	LABEL APW/WYOTT	1
26	21817747	TUBE, SUPPLY, SAFETY PILOT, GGM	2	60*	8899300	LIST OF SERVICE AGENCIES	1
27	2092622	PIPE, 3/4" BLK - 18" LG	1	61*	2300000	29X19X44 POLY	1
28	2092582	CONN 1/4 NPT - 3/8 COMP MALE BR	2	62*	2300100	BAGS, POLY 36X27X44	1
29	1479804	THERMOSTAT KX-252-72	2	63*	8837201	BAG, CLOTH, 4"X6" W/DRAWSTRING	1
30	2070310	VALVE, 7000 MVLC -3/8x3/8	2	64	8837130	DECAL, OPER. INSTR.	1
32	1910015	BALL VALVE 3/4 THREADED	1	65*	8806025	MANUAL, GAS GRIDDLE	1
33	2092614	ELBOW, 3/8CC x 3/8-27	2				

GGT-36 EXPLODED VIEW



GGT-36 PARTS LIST

ITEM	P/N	DESCRIPTION	QUAN
1	21813313	SIDE PANEL, LH & RH	2
2	21814458	PANEL, BACK	1
3	21814456	FRONT PANEL	1
4	21814450	LEG SUPPORT	2
5	21814461	MANIFOLD WELDT - WHG	1
6	2065850	BURNER, U HI-PERFORMANCE	3
7	21814454	WELDMENT, GRIDDLE WHG	1
8	21814459	T-STAT MOUNT	3
9	21814455	FIREBOX WELDT. - WHG	1
10	21814019	BRACKET, ORIFICE	3
11	218149-10	GREASE, SLIDE	1
12	218140-14	GREASE, DRAWER	1
13	218149-02	WELDMENT DRIP PAN INSERT	1
14	21723090	COVER, THERMOSTAT BULB	3
15	1018064	INSULATION, THERMOSTAT BULB	3
16	8632000	LEG, 4" ADJ., 2000 LB CAP.	4
17	3100724	CAPTIVE SCRW, QK OPEN	4
18	8130000	8-32 X 3/8 TYPE T	1
19	8163100	M/S TR HD PH 10-32X1/4 ZINC PL	6
20	8175900	10-32 X 1/2 TR HD	4
21	8170700	SCREW, 10-32 X 1/2, TYPE AB	24
23	8196602	RETAINER	4
24	8507200	FLAT WASHER 3/16	4
25	85093-00	WASHER, FLAT 5/16 S/S	6
26	8196601	NUT, U-TYPE	4
27	8417100	NUT, HEX, KEPS 10-32	4
28	8436200	HEX NUT 5/16-18	12
29	87056-20	KNOB, 2" DIA	3
30	21817747	TUBE, SUPPLY, SAFETY PILOT, GGM	3
31	21817863	TUBE, BURNER SUPPLY	3
32	21817864	TUBE, PILOT SUPPLY	3
33*	8899300	LIST OF SERVICE AGENCIES	1
34	21814457	PIPE, 3/4 SCH. 40	1
35	2066844	ORFICE, #44	3
36*	2066850	ORFICE, #50	3
37	2092903	PILOT NAT @ 6" W.C.	3
38*	2092904	ORIFICE, PILOT L.P.	3
39	2092800	PILOT, CHAR BROILER	3
40	2093103	ELBOW, MALE, 3/8 TUBE - 1.4 NPT	3
41	2092582	CONN 1/4 NPT - 3/8 COMP MALE BR	3
42*	2092611	ELBOW, 3/4 BLACK PIPE	1
43	1479804	THERMOSTAT KX-252-72	3
44	2070310	VALVE, 7000 MVLC -3/8x3/8	3
45	2066600	REGULATOR, CONVERTABLE	1
46	21817862	DECAL, PUNCHED, GGT-36 WAFFLE HOUSE	1
47	87055-17	DIAL PLATE, ELECTRIC GRIDDLES	3
48	43813103	LABEL, WRNG, HOT SURFC	1
49	43813149	LABEL, WRN HOT SURF (FRNCH)	1
50	8830100	LABEL APW/WYOTT	1
51	8825300	DECAL, LEG	1
52	8832600	LABEL, SERVICE HOTLINE	1
53	8837129	LABEL, INSTR.-LOCATION	1
54	8861000	LABEL, SPEC	1
55	8837120	LABEL, ORIFICE SIZE	1
56	8837190	TAG, ORIFICE LOCATION	1
58	1473400	THERMOPILE	3
59*	2300000	29X19X44 POLY	1
60*	2300100	BAGS, POLY 36X27X44	1
61*	8837201	BAG, CLOTH, 4"X6" W/DRAWSTRING	1
62	2092517	PLUG, 1/8 NPTM	1
63	8837130	DECAL, OPER. INSTR.	1
64*	8806025	MANUAL, GAS GRIDDLE	1
65	1910015	BALL VALVE 3/4 THREADED	1
66	2092506	ELBOW, 3/8 C TO 3/8 NPT, MALE	6

Notes:

9. APW WYOTT EQUIPMENT LIMITED WARRANTY

APW Wyott Foodservice Equipment Company warrants it's equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

Time Period
One year for parts and one year for labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exceptions

***Gas/Electric Cookline:** Models GCB, GCRB, GF, GGM, GGT, CHP-H, EF, EG, EHP. Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
***Broiler Briquettes, Rock Grates, Cooking Grates, Burner Shields, Fireboxes:** 90 Day Material Only. No Labor.
***Heat Strips:** Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.
***Glass Windows, Doors, Seals, Rubber Seals, Light Bulbs:** 90 Day Material Only. No Labor.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

Portable Carry In Products
Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott's option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty period, portable units must be taken to or sent prepaid to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or rollergrills which have in store service.

Exclusions
The following conditions are not covered by warranty:

*Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
*Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
*Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
*Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases, the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

Water Quality Requirements
Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

9/05

APW WYOTT Foodservice Equipment Company
P.O. Box 1829
Cheyenne, WY 82003
+1 (307) 634-5801 Phone
+1 (307) 637-8071 Fax
+1 (800) 752-0863 Toll Free